

Patton Park Buzz



OFFICIAL NEWS LETTER FOR THE RESIDENTS OF PATTON PARK, A FORT HOOD COMMUNITY

What's new at Patton Park?

Jennifer Donoso is off and running as the new mayor, and you can get to know her through her Mayor's Corner column on page 2. Master Sgt. Mark Cross is Patton Park's newest Community Life Noncommissioned Officer, (254) 291-6543, patton-park2011@gmail.com. Both of these individuals will be great assets to the residents of this great community.

Deployment Mow

Fort Hood Family Housing offers a free lawn service for spouses of deployed service members. To sign up for this program, go to the FHHF office on Tank Destroyer, (254) 285-2351/2251. The "deployment mow" schedule is on Thursdays for homes 6603-6775 and Fridays for 6776 thru 7256. Lawn service employees must have free access to areas to be mowed, pets must be indoors during the mow, and pet waste, debris, and other items must be removed from the yard. Those who do not qualify for the deployment mow can utilize this service for a \$30 fee.



Net Zero Waste

Fort Hood is abuzz with a new initiative called Net Zero Waste. In April 2011, Fort Hood was selected as a pilot installation to reach a goal of zero waste to the landfill by the year 2020. Please maximize your use of the recycling bins in your homes. We're focusing on recycling #1 and #2 plastics (the number inside the recycling triangle on the product) as well as paper products. Cardboard can be neatly stacked next to trash receptacles as well. If your recycling needs exceed the approved receptacles in your home, you can request additional containers from Fort Hood Family Housing or place excess recycling material in the designated containers outside of building 5708, the Patton Park Community Life Building. Find more information at: www.hood.army.mil/netzero.



Helpful Home Tips: Great Recipes from the Great Place

Agri-dulce is a great companion to any summertime meal. This lively relish can be the special ingredient to add to a pairing of pork shoulder and white rice or even the topping to the perfect burger—your imagination is the only limit. However you decide to use, add this mix of refreshing ingredients to your culinary toolkit and it will leave you wanting more.

Ingredients:	Olive oil (drizzle)
2 tomatoes	½ spoon sugar
½ red onion	¼ cup water
5-10 sprigs of cilantro	Ketchup
2 limes	salt and pepper to taste

The Method:

1. Chop tomatoes, slice onion very thinly, mince cilantro.
2. Mix together in a bowl, adding the lime juice, olive oil, sugar, ketchup, salt and pepper.
3. Place in refrigerator (the longer, the better) until served.



We all have our favorite culinary delights, and we want to know what yours are. Email your recipe ideas to pattonparkmayor2012@gmail.com to be featured in future newsletters.

Mayors Corner

Residents of Patton Park,

It is a pleasure and I am so excited to be your new mayor. I look forward to working with the community to improve our neighborhood in the Great Place. One thing we can all do is recycle. I am currently looking for four residents to be on the Community Recycle Council with me. We will work with III Corps to come up with ideas on how to reach our Net Zero 2020 goal. If you are interested in being involved, please let me know.

Thank you,

Jennifer Donoso

Pattonparkmayor2012@gmail.com



Upcoming Events

<u>DATE</u>	<u>EVENT</u>	<u>TIME</u>	<u>LOCATION</u>
17 MAY	Spring Carnival	4-7 p.m.	Bronco Youth Center
9 JUN	Splash into Summer	10 a.m.—12 p.m.	Patton Park Pool
14 JUL	SkatingParty	12—3 p.m.	Aerobic Skate Center
17 JUL	Patton Park Town Hall Meeting	6—7 p.m.	Spirit of Fort Hood Chapel



Quotes from our History

"I don't measure a man's success by how high he climbs but how high he bounces when he hits bottom." -General George S. Patton

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